

RE-IMAGINING DAIRY'S FUTURE

By Amy Kenyon

Dairy is by far New York State's number one agricultural product in terms of sales. This is also true of Delaware County, where dairy farmers produce tens of millions of dollars worth of milk each year. Yet input costs (feed, energy, taxes, etc) have risen dramatically over the past few decades, and the price farmers receive for their milk has not kept pace. This has had a devastating impact on families and rural communities as dairy farmers struggle to pay the bills, and many of these same farmers that feed the nation are themselves eli-

gible for emergency food assistance. As farms and support businesses close their doors, the whole community suffers.

Politicians have talked loudly for years about changing the federal milk marketing system in order to address the boom and bust cycles of milk prices. This past year saw farmers descending on Washington to demand reform. But maybe a solution can be found locally, instead of waiting for change at the federal level. Maybe we have the power to eat better food closer to home and at the same time keep our farms thriving.

Hudson Valley Fresh

See **DAIRY'S FUTURE**, continued on Page 12



The barn at Moo Juice Farm

Photo by Jim Mullen

FRANKLIN FARM LICENSED TO SELL RAW MILK

By Jim Mullen

Moo Juice Farm on the Otego Road just above the village of Franklin has become licensed by New York State Department of Agriculture and Markets to sell raw, unprocessed cow's milk. The milk is sold in attractive, refundable glass bottles in quart and half-gallon sizes for a dollar a quart. Local customers' demand for unprocessed milk is working out better than planned, say owners Ronan and Susan Robinson.

"A lot of people grew up on it and like the flavor," notes Ronan Robinson. "Others want it because they believe, like me, that all that processing takes out what's good about natural milk, without adding anything better to it. Lots of folks wonder what they're putting in processed milk that we don't even know about. And people also like to be able to buy a locally produced, fresh product."

See **MOO JUICE**, continued on Page 13



Photo by Sue Heavenrich

TEXAS MAYOR SPEAKS OUT

By Calvin Tillman,
Mayor of DISH, Texas

As I return from almost a full week touring the Marcellus, I reflect on all the people I met...Many of these people had spoken with me via phone or email, but most had never met me in person. These folks welcomed me into their homes as if I was a lifelong friend or family member, not a complete stranger who lives thousands of miles away...I could not begin to thank everyone individually, so I will just say thank you now, to everyone I met on this trip.

Although I was invited, and a few worked extremely hard coordinating my packed schedule, this really was a vacation for me...It had been burning inside of me to see how other gas shale plays were being accepted, and if the companies acted better there than they did here in DISH, TX. Although I spoke at a dozen events during this tour, meeting new people and sharing

Mayor Calvin Tillman [in photo at left] recently completed a week-long tour of the Southern Tier, where he spoke both privately and publically about the difficulties his town of DISH, Texas, has experienced at the hands of energy companies drilling for natural gas. Mayor Tillman accepted no compensation - neither for speaking nor for travel expenses, feeling it was his duty to share his knowledge with others facing the same problems as his constituents.

their experiences was the real joy.

It was purely amazing how many people traveled across snow-packed roads, and got up early on Saturday morning to let me share our story. Also, there were dozens of public officials who opened their minds to hear me speak.

During five days of speaking, almost 2,000 people came to hear the story of DISH, TX. What further amazed me was that no matter where the event, the seats were full. Whether the church in Oneonta, the school in Downsville, or the movie theater in Elmira, the seats were full, all the way until my last talk in Callicoon, which was standing room only. It amazes me, that this many people came to share our stories. The crowds continued to grow, and I reached almost 1,000 people on Saturday alone. What was even more amazing was that even those who did not share my views were respectful and courteous. Some of my 'friends' in the industry had gone to great

See **TILLMAN**, continued on Page 6



Gas-drilling derrick looms in a DISH, TX, back yard

RISKY DRILLING

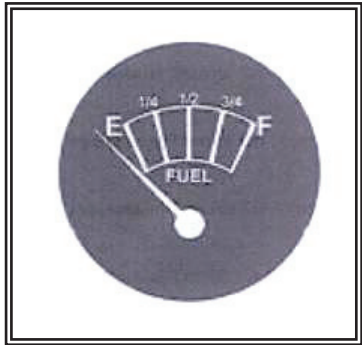
By Brian Brock

By leasing your land to a gas company, you could gain a lot of money: thousands of dollars an acre as a signing bonus and even more from years of royalties. But we all risk losing money and so much more besides.

Siting, drilling, fracking, and completing are industrial operations that for one well run from three to nine months, some of it 24/7. The noise and lights last much longer if multiple wells are drilled at the same site, possibly up to three years.

In New York, the legal setback for drilling rigs from your home is only 100 feet, the shortest of any state. A drilling per-

See **RISKY**, con't on Page 5



INSIDE THIS ISSUE...

REGULAR FEATURES:

Editor's Inbox	Pg. 2
Neighbor's View	Pg. 3
Gas Skirmishes	Pg. 3
Murder at the FFM	Pg. 9
UpStateArts	Pg. 8
Peak Oil Bookshelf	Pg. 8
The Garden Gate	Pg.13

PEAK OIL FOCUS:

CSA at Lucky Dog	Pg. 3
Nicole Foss	Pg. 4
NYFB rejectst SGEIS	Pg. 4
Cold Climate Food	Pg. 7
Baking Soda uses	Pg. 14

FRANKLIN LOCAL:

Oneonta Freecycle	Pg. 7
Chocolate Cookies	Pg. 9
New Stores in Town	Pg. 10
War Memorial	Pg. 10
Windy Franklin	Pg. 10
Avoid Tomato Blight	Pg.11
4-C Camping	Pg. 11
Farmers' Market	Pg. 12
Raw Milk Facts	Pg. 12
Franklin Calendar	Pg.14
Real Estate Sales	Pg. 15



The Newsletter of the Franklin Citizens Commission on Peak Oil

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HAVE AN OPINION? WRITE TO US!

At: The New Franklin Register
P.O. Box 258
Franklin, NY 13775

or by email: thenewfranklinregister@gmail.com

What are we about?

The Franklin Citizens' Commission on Peak Oil was authorized on December 6th, 2005 by a Town Board Resolution. Our purpose is to assess the needs and resources of the Town of Franklin in the face of Peak Oil, and to report back to the Town Board and to the people of Franklin.

We are a group of Franklin residents who meet for one evening a month at a member's home. We begin with a pot luck supper before we get down to actual business. All are welcome to join us, to ask questions and help us answer them, to share thoughts and ideas

We have a number of projects that we hope to move from idea to action:

- Local food production network
- Skills and services exchange
- Goods exchange
- Ride sharing bulletin board and/or website
- Farm to School Program for school lunches
- Community Greenhouses
- Community Energy Production
- Community Health Network

In a nutshell, we propose to imagine a more energy efficient habit of living, and to put it to work here in Franklin, for a brighter, more sustainable future..

We hope you will join us!

For meeting times, location and directions, email us at thenewfranklinregister@gmail.com

You can also join our Peak Oil AwarenessYahoo Group.

It's POA_CNY@yahoogroups.com.

That is, Peak Oil Awareness_Central NewYork.

This group fosters discussion of local efforts, potential or ongoing, to deal with the effects of Peak Oil on our communities.

Printed in Syracuse, NY, by the Scotsman Press, Inc.

The New Franklin Register is an independent entity funded by our local advertisers and contributions from interested friends. We have no granting organizations to answer to, and no taxpayer dollars come our way.

The NFR thanks Seathrun O'Corrain for his unflagging support.

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A MILESTONE FOR THE NFR

This issue is our tenth since we began publication in the Spring of 2007. With it, we expand our reach to 16 pages! From all of us at The New Franklin Register, heartfelt thanks to all who have read us and supported our mission to inform our community.

FROM OUR INBOX:

To the Editor:

Intensive development of the Marcellus shale began here in Susquehanna County a little more than a year ago, centered on the township of Dimock. In the not too distant future, it will be at your doorstep. Much has been written, and will continue to be written, about the Marcellus shale; on one side, about how much money and jobs it will bring, and on the other, about how much environmental contamination may result. There is probably some truth as well as exaggeration coming from both sides, but the arguments may be missing the point. Here in Susquehanna County we are beginning to experience the reality, and the reality is very disheartening.

If you own land to which you are not particularly attached, or which represents only an investment; something to log, or quarry, or exploit in some other way, the Marcellus is just another opportunity. But if you live in the country because you love the rural aesthetic, because you seek solitude, or the joy of experiencing the natural world, you are in for a very unpleasant surprise. You are going to be living in the middle of an industrial zone.

In Dimock, Pa. over the past year, gas well pads have been installed or are being planned at a rate of one for every 80 acres or so, meaning roughly eight gas well pads per square mile. As this pattern of development spreads to your area, you will inevitably be within eyesight and ear shot of at least one gas well, and will have numerous well sites in and around your community.

Each well pad is a prominent graveled work yard of three to five gated acres, including large pits, tanks, pipes, valves, generators, and exhaust stacks. Each has a heavy duty gravel access road, and each has a 30-40 foot wide pipeline swath going to the next well pad in a continuous network across the countryside. Your rural landscape will be transformed by bulldozers into an industrial complex. Everywhere you look you will see their handiwork.

Once you and your neighbors sign leases, you will no longer be the masters of your lands. The gas exploration companies will take over, first with miles of wire and small dynamite charges every hundred yards to map the rock below, then with road building, pad development, pipeline clearing and well drilling. Gas company employees will be polite, but firm about their rights to your land.

While the process of development and drilling goes on, you will be subject to the noise and vibration of a major industrial operation. The coming and going of work crews and the trucking of millions of gallons of frack water, waste water, and miles of piping will dominate your roadways. When they flame off the new gas wells, the light from the huge roaring torches will brighten the night sky for miles around.

You will feel like you are living in J.R.R. Tolkien's Mordor.

Your world will not return to normal for many, many years to come. They will not simply sweep through an area and then

be gone. The gas companies will cap the wells, re-open the wells, re-drill the wells in different directions, add more wells at the same site, or build new sites around you for many years and perhaps decades to come, depending on the market and their own timetable. They will be here until the gas runs out.

Natural gas may be a great benefit to our local economy, and will make a lot of people a lot of money, but for the majority of us who revere the natural world, it represents the loss of the beauty and tranquility that brought us to the countryside in the first place. And for those who live on small rural lots or are tenants, there isn't even any compensation for your loss. We can argue forever about the pros and cons, but the reality is that our lives, our communities, and our natural environment will never be the same.

Keith Oberg
Brackney, Silver Lake
Township, PA

Keith Oberg is Chair of the Land Use Committee of the Edward L. Rose Conservancy, which owns 120 acres in Dimock, PA. For information about the Conservancy, go to the website: www.elrose.org

To the Editor:

This issue of the Register [Summer 09] is the best yet. I loved the varying views and inputs on the pages about gas drilling. It made me think about how much I would like to be involved in an effort that makes some sort of contribution, and I wondered about whether I would be able to get such a group going in Gilbertsville--since the emphasis on the local seems an important part of it.

Charlotte Walker
Gilbertsville, NY

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(Checks should be made out to Franklin Local)

Your Neighbor's View... **COMMUNITY SUPPORTED AGRICULTURE AT THE LUCKY DOG**

By Richard Giles

Community support of agriculture is an idea that makes sense to most of us. We agree to discount farmland tax rates in our towns in order to help farms stay afloat. And farms give the Catskills that Catskills Look that we like so much, not to mention the flavor advantages of fresh local food. In a recent survey in my town of Hamden, the residents who responded chose "working farms" as the thing they like most about the town. Overwhelmingly. Who could be against food, right?

And yet our actual food purchases tell a different story. We don't buy much of our food from local farms. Most of our food travels many, many miles – we've heard this so often that we're tired of hearing it. Even so, those far-off farmers in California or Chile don't get the majority part of our food dollar. Transporters, oil companies, and the distributors and handlers higher up the food chain get most of it. It is likely, in fact, that we waste more in the transportation of food than the food is worth. How does this make sense? And if we so love our local farms, why aren't we putting our money

where our mouths are?

The simplest answer is that the supply of local food just isn't here to be bought. We might talk about the way the false economy of our industrial food system conspires against production of local food, or about how even the small farms of our area have been lured, over several generations, down the dead-end road of commodity agriculture. But much more interesting is a discussion of how it might be possible to rebuild a local food system.

For ten years I have operated Lucky Dog Organic Farm in Hamden, and so, if you want to eat more local food, I have to grow more local food. And each year we do grow more at Lucky Dog. About half of our dollar sales are wholesale to downstate. The other half is divided among sales at local farmers' markets, in our own store, and through a Community Supported Agriculture program to which our neighbors subscribe in order to receive a weekly box of in-season vegetables.

This last program, a 'CSA' for short, is a popular plan across the country and may be the most direct way for a community to support local farms. At its best it provides a

direct connection between farmer and eater; at its worst it provides these same things--a real community. Our farm gets operating money early in the season when we most need it, and our customers get local organic vegetables through the growing season at a wholesale price. When there is a flood (as in 2006) or a hailstorm (as in 2009), our CSA customers feel the loss directly, and in both cases it was these customers who were most supportive in getting our farm back to production.

Expansion of this part of our sales makes sense for our farm, and these sales have the potential to replace some of our wholesale sales to New York City. We also look forward to extending our CSA season with stored crops and with meat and dairy products from other local farms. There are, however, some challenges for a small farm operating a CSA. The buying members reasonably expect to have generous quantities of a broad variety of vegetables, as well as quite a bit of variety from week to week. This means we must plant and tend moderate quantities of many crops, which often means more labor, and more anxiety: what do we have for that

sixth item in the CSA boxes this week? And in enough quantity to give to everyone? Another challenge for our farm is that the size of our CSA group changes more from year to year than do the sales through our other outlets. So we have to be light on our feet, which isn't always easy when your boots are muddy.

While the CSA plan offers much hope for sustaining this farm in this community, it probably can't solve the larger problem we are talking about. Rebuilding a local food system that has been deeply damaged and often abandoned is a larger challenge, a community capital challenge. For most of us now farming in this community, the urgent need is for money to continue operating from month to month. To imagine rebuilding a community food system is, on the other hand, to think hard about land, about efficient labor, about good machinery, about local movement of food and fertility, and about processing and storing what we grow and eat. And to talk about these things is to talk about long-term money. We might begin this conversation at any moment.

DRILLING SKIRMISHES GROW

Excerpted from *Sierra Atlantic*, the newsletter of the Sierra Club's North Atlantic Chapter, Winter 2009.

By Hal Smith.

The pace of skirmishes between the natural gas industry and new York environmentalists appear to be quickening as the industry prepare to subject much of Upstate to the greatest change in land use since settlers cut down the forest to make way for farming.

At first glance, many developments over the last three months appear to be defeats for the gas industry. But on closer assessment, the picture is unclear.

EPA to revisit fracking

President Obama has signed legislation introduced in Congress by upstate Rep. Maurice Hinchey that calls upon the EPA to study the impact of hydraulic fracturing on drinking water. A previous study, undertaken when the EPA was controlled by a White House headed by two former oilmen, is widely regarded as a whitewash of the industry. The study gave cover for the exemption of the industry for a wide number of environmental regulations.

"The study results will put us in a position to take any further steps that are necessary to protect our drinking water supplies from the chemical concoctions being pumped into the ground by energy companies," Hinchey said.

Apparently no money has been earmarked for the EPA study, but Hinchey says he is confident that the EPA will follow through and produce findings based on science and evidence.

NYC Watershed safer?

At the end of October, Chesapeake Energy, perhaps the largest natural gas company in the nation, announced that it would not drill on land it has leased in the New York City watershed. This was hailed as a signal that the watershed will be spared.

However, it is common practice in the gas industry for companies to lease as much land as possible when leases are cheap, i.e., before landowners know the value of their mineral rights. Then the companies may "flip" leases and get, say, \$10,000 per acre for leases that cost them \$100 per acre. Last year about this time, Chesapeake sold a one-third stake in its Marcellus Shale leases to a Norwegian energy company for \$3.38 billion.

So, Chesapeake may have decided not to drill in the NYC watershed, but it is still free to flip its Catskill leases to another firm.

Cuomo slaps down a "bully."

Attorney General Andrew Cuomo's office has reached an agreement with Fortune Energy that will allow customers who were misled and ended up extending their natural gas leases with the company to renegotiate their terms.

The settlement also stops Fortune from employing "industry-prevalent misleading and deceptive tactics" to secure leases. The company also agreed to pay the state \$192,500 as part of the settlement...

Although Cuomo's action is a solid gain for landowners in this case, hundreds of other landowners, also misled and bullied by landmen" have signed boilerplate leases that sold their rights for a pittance.

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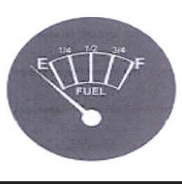
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PEAK OIL FOCUS

A CENTURY OF CHALLENGES: Peak Oil, the Financial Crisis and how you can prepare for what's to come

By Nicole Foss

Peak Oil and the collapse of global Ponzi finance are a "perfect storm" of converging phenomena that threaten to sink our age of prosperity through wealth destruction, social discontent, and global conflict. The consequences for unprepared individuals and families could be dire.

2010 has the potential to be the most difficult year in living memory, as most people today are woefully unprepared to face the consequences of the devastating deflation that is now unfolding. Our current financial system is an unsustainable credit bubble grounded in "Ponzi dynamics," or the logic of the pyramid scheme. All such bubbles are inherently self-limiting and eventually implode. The impact of the aftermath is



Nicole Foss

On Tuesday, April 20, at 7pm, Nicole M. Foss, an energy and finance analyst from Ontario, Canada, will speak at Hartwick College's Anderson Theatre.

Ms. Foss will discuss the converging factors that contribute to our present predicament, and how to avoid personal catastrophe in the coming years.

roughly proportionate to the scale of the preceding excesses, and we have just lived through the largest credit bubble in history.

What makes this crisis different from past financial calamities is that this one has developed in the context of the fossil fuel age, which will prove to be a relatively brief period of human history. We have already seen oil reach a global production peak, and other fossil fuels are not far behind. While there is still plenty of fossil fuel in the ground, production will fall, meaning that there will be less and less energy available to power the economy.

In addition, what remains will be far more difficult and expensive to extract, both in financial and energy terms. We are approaching a sharp and unavoidable "energy descent," the consequences of which will reach into every aspect of our lives.

As the Oil Age begins its inevitable de-

cline, with it will go the ease, comfort and rising expectations that were made possible by this buried treasure. Renewable energy from the sun and the wind make up only a small fraction of our energy supply and will not be able to support an industrial society like the one we live in today.

Societies have gone through boom and bust cycles before – Tulip mania, the South Sea Bubble and the "Real" Great Depression of the 1870s are all well-documented historical accounts of previous financial panics. However, individuals and families in the Western world today will face this crisis without the knowledge or means to provide the basics of their own survival. The increase in societal complexity, the industrialization of agriculture, and the rising dependence on the system throughout the 20th century has nearly destroyed the individual capacity for self-reliance.

The rise of organic farming, Community Supported Agriculture, and the relocation movement are positive responses to this growing

See FOSS, continued on Page 6

NEW YORK FARM BUREAU REJECTS DRAFT SGEIS

By Mark Dunau and Carole Marner

At the December 2009 Annual Meeting, the Delaware County Farm Bureau (DCFB) presented to the New York Farm Bureau (NYFB) a well-researched and highly critical report of the New York State Department of Environmental Conservation draft Supplemental Generic Environmental Impact Statement (dSGEIS) which proposed guidelines for hydraulic fracture of horizontal gas wells in the Marcellus Shale gas formation. The DCFB report persuaded the NYFB to request the withdrawal of the DEC's faulty impact statement and its substitution by a new one which would include a revised comprehensive regulatory package to safeguard New York's agriculture and natural resources. Among NYFB's recommended provisions:

- A practical plan for the disposal of all waste water generated by hydraulic fracture (fracking) of gas wells, inclusive not only of fracking fluids, but all waste generated by drilling in the Marcellus Shale.
- A comprehensive list of safer alternatives to currently used fracking chemicals that may impact human health and safety.
- The prohibition of gas or oil companies using water from aquifers for drilling and hydraulic fracturing.
- A ruling that all costs to town and county of infrastructure improvements needed to implement the SGEIS be the responsibility of gas companies.
- Investment in DEC staffing at levels adequate to ensure that drilling is done safely to protect human health and the environment.

At the annual meeting the delegates also unanimously voted to support the federal FRAC ACT HR 2766, (Fracking Responsibility and Awareness of Chemicals Act), which would repeal the current exemption of hydraulic fracking from the Safe Water Drinking Act,

and require the public listing of all chemicals in hydraulic fracking fluid. According to Jeff Williams, the NYFB Deputy

Policy Director, the NYFB tried to put support of the FRAC Act on the table at the national American Farm Bureau Annual Meeting but were unsuccessful.

Mark Dunau, the DCFB Policy Chair, went to all four of the regional public hearings held by the DEC on the draft SGEIS. He spoke on behalf of DCFB at three of them. Dunau believes that too many arguments at the hearings were falsely framed as environmental versus property rights. "The value of land is nearly always tied to its water resources. The gas is for fifty years, the water is forever," he stated.

Dunau is especially gratified by the NYFB's support of a ban on withdrawing water from aquifers for horizontal drilling and fracking. Many landowners near him have signed leases with XTO Energy Inc. that include not only their gas rights but also their water rights, explicitly stating that water from the property can be used for fracking. Dunau noted, "A typical horizontally fracked well uses a football field 10 to 30 feet high in water. How many wells would it take to ruin the flow from my well or spring fed pond that I rely on to irrigate my farm? The mountain aquifers of the Catskills are fragile.

For over a decade NYFB has been warning its members about unscrupulous land men trying to get people to sign leases that fail to give them just remuneration. "Even before the Marcellus play, NYFB's message to its membership has been that if the gas companies can cheat you, they will.

NYFB policy is that every lease should have a PUGH clause. The PUGH clause, named for the attorney that created it in Louisiana in 1947, allows only the acreage in the production unit to be held by the lessee. For instance, if a landowner has PUGH clause protection on a five year lease on 100 acres and after five years the gas company is only producing from one acre,

gas rights on the other 99 acres revert back to the landowner who may re-lease them or not. Dunau lives two miles from the Millennium Pipeline, in construction since 2002, which cuts a 40 foot wide swathe across 182 miles of the Southern Tier for a 30-inch pipeline which will carry gas to east coast utility plants and ports. Dunau has turned down a lucrative lease offer and has no plans to sign one. When he talks to his neighbors, he does not ask them not to sign, but points out accidents that have happened in other states, and protections that need to be in any lease that they may be considering.

"My abutting neighbors have not signed gas leases," he says. "If they do, they know enough to have PUGH clause protection, and will not sign away their water rights. Also, they will only consider leases that prohibit the gas company from "assigning" the lease to another company without their consent. These protections are not only important to them, but to me," Dunau concluded. "A good neighbor is always my best protection."

The complete New York Farm Bureau letter to the DEC concerning the impact statement on gas drilling (DGEIS) is at:

http://209.23.127.116/www-nyfb-org/img/document_files/NYFB%20SGEIS%20Comments.pdf
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DRILLING, continued from Page 1

mit from the Department of Environmental Conservation specifies the location of a well, leaving our town government with no say whatsoever.

These operations put heavy truck traffic on local roads, lots of it. Fracking alone requires hundreds of tankers to haul millions of gallons of clean water in, and dirty water out. In addition, the pipelines necessary to ship gas from wells to market must be trenched across local roads and buried. In New York, some towns such as Berkshire in Tioga County have enacted a permitting process for road use, including bonding to cover damages.

The initial drilling can disrupt nearby springs and wells. Because the hole is not lined with casing until drilling reaches below fresh water, during this drilling, water can drain into the hole, thus drawing down the water table. Or high pressure air can enter the aquifer, which can foul the water. As the result of an error in 2007 at Case Hill, Madison County, several homes have had to be supplied with water ever since. And, of course, property loses much of its value without a source of drinking water.

Occasional spills of diesel and chemicals pollute the ground, as with any industrial operation. If a spill flows into streams or rivers, life is poisoned far downstream. Dimock in Susquehanna County, PA, has suffered several spills in the last year. Well fires can pollute the ground and air, such as the one in Smyrna, Chenango County, in 2008.

Natural gas, which is released by drilling, is almost all methane, an odorless and colorless gas which is explosive. In rare cases during drilling, explosions have occurred in nearby water wells and cellars, including in a home in Bainbridge Township, Geauga County, OH, three years ago. Natural gas flowing through aquifers also fouls the water. In Bainbridge, 22 residential and one municipal well were fouled.

Black shales are slightly more radioactive than most sedimentary rocks. Chips of shale that are

brought up from the hole might be stored in the reserve pit. During reclamation of the drilling site, they might be buried there. These could be a hazard if you built a home on the fragments. Formation waters (the water that occurs naturally in rocks) are radioactive, though at the surface, radon gas quickly dissipates in the air. Some water is so radioactive that it is difficult to dispose of legally. Radioactive elements also accumulate in the crust (or scale) that forms inside equipment. This radioactivity is mainly a hazard to drilling and clean-up crews.

All these operations use tens of acre feet of water. Conventional vertical drilling uses only a few tens of thousands of gallons, but fracking of horizontal wells will use 2 to 9 million gallons. The only source of so much water is local rivers and lakes. While these can supply a limited number of wells during high or normal flow, pumping during a drought can cause severe water shortages.

Some of the water that is pumped down the hole flows back up and out – ten to thirty-five percent. This water is contaminated by chemicals that are added for fracking and by mixing with formation water. The Bureau of Oil and Gas Regulation requires that all flowback water be trucked off site, but it is not clear where it will go. Neither existing industrial treatment plants nor injection wells have the capacity for so much polluted water.

The DEC and industry associations have claimed repeatedly that for the thousands of wells fracked in New York State, there is no evi-

dence of a polluted aquifer. This is true but deceptive, because it is equally true that neither the DEC nor drillers have proven that these wells have not polluted surrounding aquifers. Neither has done any testing of aquifers before and after gas extraction. Plus, the combination of horizontal drilling and high-volume fracking has yet to be done in New York.

Drillers argue that because the shale layers are thousands of feet underground, fracking fluids can not escape upward to the aquifers. But natural gas can: it occurs naturally in ground water in scattered locations throughout the Southern Tier. Frack fluids may follow the same paths upward. What is more, past fracking has been of vertical wells. Horizontal wells will have a much greater chance of penetrating faults that could offer a pathway up into an aquifer.

Drilling companies have largely refused to release to the public lists of the chemicals added to the water for fracking – hundreds of tons of these per well. Without this knowledge, wells and other water sources have to be tested for every possible toxic chemical, a vastly expensive procedure. And without proper baseline testing before drilling, it would be difficult to make a legal case that drilling polluted your well.

A review of the DEC's searchable Spill Incidents Database found hundreds of drilling spills and seeps over the last 30 years. However, oversight of pollution caused by drilling is the responsibility of the Bureau, and their non-routine incident reports are on paper, most in dead storage,

and are not available for review. Therefore, the full extent of past and present pollution is impossible to determine.

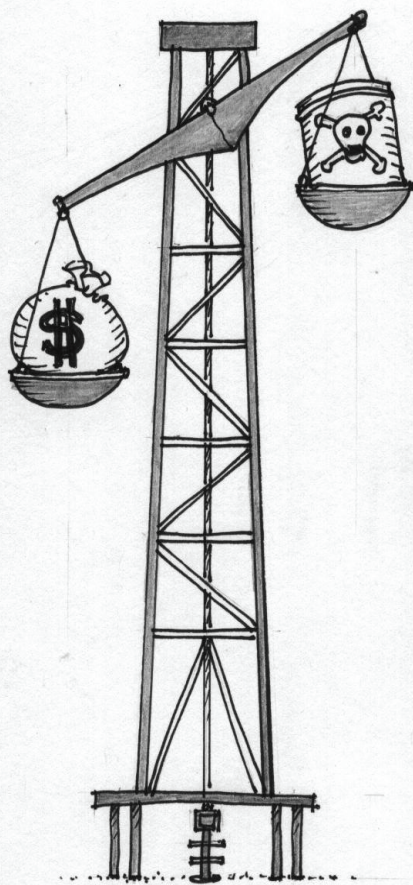
After fracking fluids stop flowing back out of the well and gas begins to flow in quantity, there is a small amount of formation waters that comes along. This salty waste water is separated from the gas and stored in a tank on site. Standard practice is to spread this water on local roads, even though the chemicals in this water have not been analyzed. Approval by the town highway department is required before spreading.

The Bureau of Oil and Gas Regulation is responsible for writing and enforcing drilling regulations and is in the process of revising the rules to accommodate horizontal drilling and fracturing of black shale. It has only 16 employees in the Permits Section. They oversee 60,000 inactive wells, 15,000 active wells, and the several hundred new wells that are drilled each year. Fees for drilling are only about two thousand dollars for a vertical well that could net ten of millions of dollars, and the Bureau keeps only ten percent of that. Such low fees keep it too short of resources to supervise adequately. Under current regulations, an inspector must visit a drilling site only twice: prior to start of operations and after site has reclaimed -- three times, if the well penetrates a primary or principal aquifer.

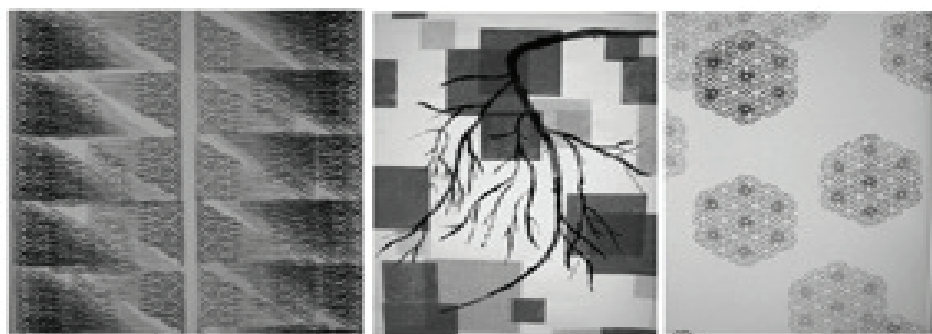
As limited as it is, the Bureau is the only governmental agency that is regulating pollution by drillers. The Federal Energy Policy Act of 2005 exempts fracking from oversight under the Safe Drinking Water Act, and New York State Environmental Conservation Law preempts all town law except for those on local roads and property taxes.

While each land owner must decide if these risks outweigh their payments, the larger community should protect itself from risking its wealth and health.

This is the fourth in a series on gas extraction. The next installment will be on gas leases.



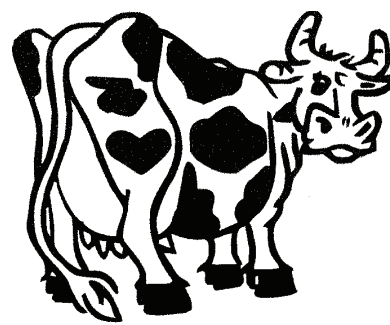
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Producing Gas Well

FOSS, continued from Page 4

awareness of the threat to our individual safety and security, and those who takes steps now to prepare for this new world stand a much better chance for success and happiness in a changing world. Young people in particular must develop new skills and resist the emotional cries for scapegoats and the rise of militarism as the world's populace struggles to cope with the twin threats of Peak Oil and the collapse of Ponzi finance.

The era of cheap and abundant fossil energy will come to an end in this century, with consequences as profound for modern civilization as those that were faced during the end of the Roman Empire. It is therefore critical that individuals and families take control of their own destinies and begin to prepare for a century of challenges.

Nicole M. Foss is co-editor of *The Automatic Earth* (<http://theautomaticearth.blogspot.com>). Foss runs the Agri-Energy Producers' Association of Ontario, where she has focused on farm-based biogas projects and grid connections for renewable energy.

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Gone South for the Winter Photo: Ellen Sokolow

TILLMAN, con't from Page 1

lengths to create a hostile environment for me in the Marcellus, but that simply did not happen. Even those who asked the hard questions - which I welcomed - were respectful.

I was further impressed by the belief of my new friends in their cause. Many had turned down the opportunity for vast fortunes, and chose not to climb into to bed with the energy company landman. When approached with these prospects, they simply said "no". I am not sure that I have ever met such a large group of unselfish people in my life: willing to forgo money to hang on to their way of life.

My main purpose for this trip was to let people know that there was more to natural gas exploration than a signing bonus and a monthly royalty check. It had been my hope to allow folks to make a decision with their eyes wide open, not their eyes wide shut. I think there were many that began to think about this for the first time after listening to the story of the town that was sacrificed for the good of the shale. There are some that will never listen, and only look for the one thing that can give them a reason to say "it won't happen here". For those, it would not have mattered what I said. Their minds would not be clouded with the facts; they were already made up.

Another reason for wanting to take this tour was to see for my own eyes how others were being affected by the shale boom. I have been trying to get stricter regulations down in TX and I urge my new friends in the Marcellus to pursue the same. If this extraction of natural gas is going to take place, it must be tightly regulated. However, some of my new friends don't believe it's possible to perform this safely, even with the tightest regulations.

After visiting Dimock, PA, it was hard to argue with their logic. I got to meet the lady whose water well exploded, and tears filled my eyes when I heard from another lady whose children would get sick after drinking the water from their once clean water well. I saw the tainted water from another poisoned well, and frankly, was not prepared for the emotional response when we delivered fresh water to a family that had been refused this right by the drilling company. Some were get-

ting water delivered by the company who poisoned the water, but others were denied one of the simple rights that we should all expect as hard working Americans. Cabot Oil and Gas has essentially turned this small neighborhood into a third world country, and won't even show those they are poisoning the courtesy of delivering clean water to them. These families would surely have been better off if the shale had passed them by.

In DISH, we have dealt with the air toxins, but unfortunately we have not given the water much thought. There certainly have been issues with water in the Barnett Shale, but nothing like water wells exploding. But this does not mean we have no water quality issues, it just means we don't know if we do. No one knew six months ago that we had toxic levels of chemicals in the air surrounding several natural gas wells and production facilities. Therefore, we should think about our water as well. This trip made me think about issues that I'd not previously thought about, and that was the greatest gift I received.

I have never been to a place where I received such a warm reception. By the end of the week, you'd have thought I'd lived there my entire life. I even got to see the local hero Josh Fox, who put me in his now famous documentary *GasLand*. Some even went as far as to declare that I had been adopted as their own mayor. And though I missed my family something terrible, I was saddened to have to leave such a clean and beautiful place, and return to my dirty ole town. I can now see why my new friends want to maintain their clean air and clean water, and I hope to help them do it. I am glad to announce that I will be returning to the Marcellus Shale in April, to complete my tour, and see my new friends again. Thanks again for accepting that crazy mayor from Texas into your homes and lives. I hope it was as good for you as it was for me.

Calvin Tillman
Mayor, DISH, TX
(940)453-3640

"Those who say it can not be done, should get out of the way of those that are doing it"

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Spring's awakening

photo: Ellen Sokolow

From The Franklin Register, April 14, 1877

Patronize Your Neighbors.

The growth of a neighborhood, village or town is simply the aggregated improvement of its individual members. If every citizen would give the preference to the people of his town in the outlays, quite an addition might be made to the number of successful men in each neighborhood. Patronize your own village blacksmith, carriage-maker, mechanic and store keeper; help each other along; cultivate a pride in the progress and thrifty appearance of your own community; cast out that selfish jealousy in a neighbor's prosperity. There is sufficient competition in every calling to keep prices as low as can be afforded, and in nothing can the Patrons of Industry exercise a more benign influence than in the encouragement of a brotherhood trade and patronage. It is the mutual interests of all to have the largest possible number of busy, prosperous men in each community. A successful man soon shows his success in his surroundings; he paints his house, erects new fences, sets out shade trees, prepares a flower plot for his wife, improves his land and culture, every item of which change, necessitates the outlay of money and labor. Those improvements not only benefit the fortune projector, but add to the character and appearance of the whole village, attract the attention and admiration of every stranger who enters the place, induce new families to move into the town, and best of all, stimulate the neighbors to a rivalry in the same line of improving their surroundings. Let every patron determine for the coming year to patronize his neighbors and watch the good effect on the whole community.

COLD SEASON FOOD PRODUCTION

By Chuck Waibel,

There is much concern over issues of energy use and sustainability today. It's likely that we will soon reach Peak Oil, when supplies begin to dry up and prices go berserk. One day the lights will go out and not come back on. What will our society do then?

I got involved in this discussion while teaching at the University of Minnesota, Morris. I did much research for the class "Social and Ethical Implications of Technology." There I realized how unsustainable our current food and energy practices are. My wife, Carol Ford, and I decided not to be "deer in the headlights," but to act. After years of research, we built our own demonstration of principle: a low-energy winter food production facility that will function in the harshest Minnesota winter.

At Garden Goddess Produce we raise, and sell, vegetables through the harsh Minnesota winter, using very little energy. Currently, we feed eighteen families from our 16x22 greenhouse, using less than \$100 per year in propane and a comparable amount in electricity. This is from our first trial system. A further-refined design could be even more efficient and productive. What we have accomplished is described at our website, www.gardengoddessenterprises.com, and in our book, *The Northlands Winter Greenhouse Manual*.

The reception locally has been phenomenal. We market our produce, mostly leafy greens, via the CSA model. We have a waiting list several times as long as our current subscriber base. We are constantly nagged by B&Bs, restaurants and grocers to produce more so they can get some. We have never advertised.

When we started eight years ago, there was no path, no How-Tos. Supposed "four season harvest" techniques then available were laughable in our climate. We had to develop things from scratch. Thankfully, that has changed. Today we often travel to speak with groups that want to build on what we've started. Others have gone even further:

One of my favorite examples is in Invermere, British Columbia. A community group was formed there to tackle issues of food and energy. There is a delightful video about their efforts at <http://www.youtube.com/watch?v=OkLaytBsE3s>.

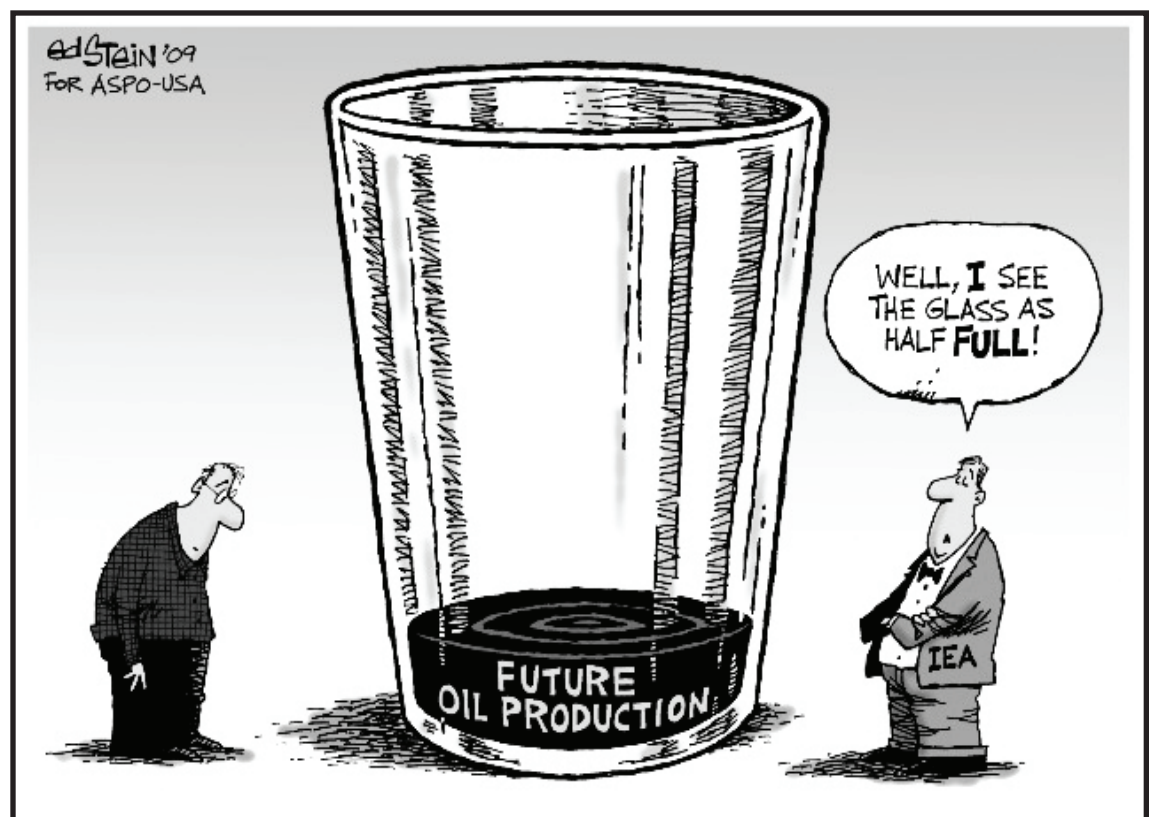
They have built a large facility that serves many town needs, including building hope in their young people that they can have a future at home.

Another is the Troy Community Gardens (<http://www.troycgardens.org/index.html>) of Madison, Wisconsin. They contacted me in the Fall of 2009 about a large greenhouse, based on a scaling up of our design, which they are currently building. They are an ambitious, forward-looking group that blends community gardens, teaching, co-housing and other community-building efforts.

Winona County, Minnesota, is developing plans to build a large Garden Goddess-style greenhouse, using the out-gassing from a closed landfill to provide supplemental heat.

Thunder Bay, Ontario has a very active program to make their city healthier and more self-sufficient. We've been approached by several agencies there, each with their own emphasis and approach. We will be speaking and working there several times in 2010.

Chuck and Carol Waibel grow greens in a greenhouse in northern Minnesota



FREE STUFF FROM RESPONSIBLE RECYCLERS

The Oneonta Area Freecycle (TM) Network is open to all who want to "recycle" that special something rather than throw it away. Whether it's a chair, a fax machine, piano or an old door, feel free to post it on their website. Or maybe you're looking to acquire something yourself. Non-profit groups are welcome to participate.

One constraint: everything posted must be free.

This service is brought to you by The Freecycle Network (TM), a nonprofit organized by people interested in keeping good stuff out of landfills.

To join, visit <http://groups.yahoo.com/group/OneontaFreecycle/>.

Click on "JOIN THIS

GROUP". You will be asked to Sign In. If you have a Yahoo account, enter your ID and password. If you don't, there is a Sign Up link.

If you wish to limit the number of emails coming from the group, choose the option of receiving a Daily Digest of postings rather than individual emails. You can do that after joining.

Happy recycling!



THE PEAK OIL BOOKSHELF...



THE WHEELWRIGHT'S SHOP

By George Sturt

Review by Gene Marner

In 1884, at the age of 21, George Sturt left off teaching grammar school to join his father's wheelwright business in Farnham, now a London suburb but then still a rural village. A month later, his father died, leaving young George the unexpected master of a shop that his father and grandfather before him had run with vast skill and experience.

"With the idea that I was going to learn everything from the beginning," he writes, "I put myself eagerly to boys' jobs, not at all dreaming that, at over twenty, the nerves and muscles are no longer able to ... acquire the habits of perceiving and doing, which should have begun at fifteen."

Thanks to his own enthusiasm for craft work, however, and to the kindness of the men who worked for him, he learned. In 1916, after more than 30 years, a paralyzing stroke obliged him to stop work and sell the shop, but he was able to write as he had long yearned to do.

The Wheelwright's Shop, published in 1923, is a revelation, if that's not too feverish a description for a book about making wheels and wagons. It's a window on a world that we think we know from early photographs. We could easily, we think, have a chat with the craftsmen who inhabit the shop. But the deeper you go into the book, the more you uncover a world in which the very character and nature of work are utterly unlike what most peo-

ple experience in our time. It may seem improbable that a book about making wheels and wagons could be characterized as thrilling, but this reader found it to be just that.

The designs of wheels and wagons were governed by countless details: of the terrain, of the shape and behavior of draft animals, of the needs and habits of individual farmers. The wheelwright needed to know timber: he selected the logs, had them sawn in his shop, aged the planks for years, knew how to prepare elm for the hubs, oak for the spokes, beech, ash or elm for the felloes.

A Surrey wagon could never be used in Yorkshire. The terrain, the weather, or the composition of the soil in one locality demanded that the wheels be just so far apart. As a result, the ruts in unpaved roads would be just that distance apart. In the winter, when ruts were deep, it would have been impossible for a wagon with a different spacing between the wheels to travel the roads. So the wheelwright's craft was profoundly local.

Sturt was blessed with a great gift for observation but he also had an extraordinary vantage point, living just as the old artisanal mode of production gave way to modern industry. The craftsmen who worked with Sturt knew their tools and materials with an intimacy that has long disappeared from our awareness, not to mention from our shops and factories.

By the time he left, in 1916, motor transport was bringing the ancient craft of the wheelwright to an end.

"Village life was dying out... yet nobody saw what was happening. What we saw was some apparently trivial thing, such as the incoming of tin pails instead of wooden buckets... If an outhouse was boarded up with planed deal match-boarding from Norway instead of with 'feather-edged' weather-boarding cut out locally by sawyers one knew, who was to imagine what an upheaval was implied in this sort of thing, accumulating for generations all over Europe? Seen in detail the changes seemed... such real improvements. That they were upsetting old forms of skill—producing a population of wage-slaves in place of a nation of self-supporting workmen—occurred to nobody."

In simple, graceful prose, Sturt offers an elegy for the pre-industrial age, but he also shows us a way of work and life that, even now, is not entirely unknown to many of our rural neighbors and is surely not out of the reach of the rest of us if we want it enough.

"Many a workman today receives a larger income than I was ever able to get as 'profit' when I was an employer. But no higher wage, no income, will buy for men that satisfaction which of old—until machinery made drudges of them—streamed into their muscles all day long from close contact with iron, timber, clay, wind and wave, horse-strength. It tingled up in the niceties of touch, sight, scent. The very ears unawares received it, as when the plane went singing over the wood, or the exact chisel went tapping in (under the mallet) to the hard ash with gentle sound. But these intimacies are over."



A Hampshire wagon



Tim Touhey's art gallery in Stamford, NY

UpStateArts

By Christopher Lloyd Wright

Late in the day, I took a drive with my friend Ben Dudden, an up-and-coming cartoonist from Afton, out to Stamford to meet up with artist Tim Touhey. Michael Burgevin, an artist friend from Bainbridge, had suggested I check out Tim's gallery there. It was January 8th, well below zero if you factored the wind chill, and Open Mic Night at the gallery, an event held on second Saturdays from 7 PM to 11 PM. Tim told us that musicians from all over come out to jam. He welcomes new talent to join in on the fun. Space at the rear of the gallery is dedicated to these jam sessions. There is a piano, drum set, bongos, microphones, and amplifiers plugged in and ready for anything.

It was early for jamming. Ben and I were the only guests when we arrived, so we got the grand tour from the gallery owner and artist. Tim Touhey has hung an impressive body of his work, spanning the eight years he's inhabited the building's ground floor. Much of this work consists of large-scale images in oil paint. One strong series of seven or more paintings deals with the simple form of a vase of flowers on a small table with chairs in front of a doorway, painted in a way that encourages your eyes to dance across and through the work.

Tim paints, sculpts and draws in pastels to satisfy himself, although the pieces are beautiful and certainly for sale. His work offers him freedom of mind and soul, a sort of cleansing, an escape from day to day life. More than once, he noted that his work speaks to him, as if to say that he and his paintings have an understanding, a language, the voice of Tim Touhey on canvas. It's a long and difficult struggle to exist as an artist independent from dealers or grant money, and far from the large population centers that mean regular sales, but Tim does it, and does it well. As an independent artist myself, I see hope in that.

Ben and I investigated every work of art at least twice. When it seemed that the deep cold would make us the only visitors to the gallery that evening, a gentleman entered, introducing himself as Jim Faliveno from Cherry Valley. He said he played the guitar, and man, could he ever! He pulled his acoustic guitar from its case and treated us to more than a dozen songs, ranging from Elvis to Johnny Cash, even a tune from Randy Newman. He could sing, too, in a deep soulful voice that filled the room. Mr. Faliveno - his business card read, "Gentleman Jim" - played and sang as if for a crowded theater rather than our few eager ears. As I listened, it occurred to me that a person walking by on the sidewalk might believe he was hearing a classic rock n' roll album.

We said our goodbyes and headed back to Sidney. Both Ben and I agreed that the trip was well worth the effort. There are so many gems to be found in our little corner of the world, and I'm glad to have found another one in Tim Touhey's gallery on Main street in Stamford, New York, on a harsh January night.

Christopher Lloyd Wright is an artist living in Sidney, New York. This column will be a regular feature in the NFR, including arts news, stories and interviews.

Local artists, musicians, and writers are encouraged to notify him of their events by email to: clwrightgallery@yahoo.com, with the subject line "Franklin Register."

The deadline is June 25th for the Summer issue.

And now, back by popular demand...it's that series you've been waiting for: **MURDER AT THE FARMERS' MARKET!**

*Previously on **Murder at the Farmers Market:**
The body was hidden.
Jack suspects everyone.
There's an amputated finger in his sugarin' pail.
Now, we meet the neighbors.
But Death isn't finished yet,...*

That summer camp used to be a nunnery called SOME or Sisters Of Mercy & Empathy. There's still the arching ranch-style sign over the dirt road leading up to the place.

It was recently purchased by a contrarian survivalist anti-organic organization. They 're-interpreted' the sign to read, 'Smash Organic Market Efforts'.

Fun group.
There're lots of guns and an occasional explosion up there. They like to leave photos on the deli bulletin board of members holding AK-47's, bazookas, and using big knives to eat dead deer meat raw. One picture shows someone decorating a beaver with spray cheese.

They believe in the right to bear arms and the right to arm bears.

Some people.
They love the local annual 'Home of the Scarecrow' competition. It gives them an opportunity to build very realistic effigies. And hang them from trees, flagpoles, and streetlights.

They always win the competition.
I stole one of the photos from the deli because in the background there's an eerily realistic effigy hanging from a tree. The same red shirt as the dead guy.

Then again, they all wear red shirts so the paintballs don't show.

These #\$\$%&*?! tourists! They rip open my corn and throw it back on the pile. I'm sorry pal, but you break it, you bought it! I'm gonna put a sneezeguard over my whole stand. I swear. Some people!

Some people thumb the bottom of chocolates and put them back in the box. Some people double-dip their chips at cocktail parties. Some people leave their engines running while shopping the Quikmart. And some people don't know how to load toilet paper or lift the lid! I swear. Some people!

I used to be a museum guard. We had a pedestal-mounted sculpture patinated with dry, superfine, black pigment. It was blown on with a straw. Quite beautiful.

On leaving the exhibition, one lady imperiously demanded that the museum pay for cleaning her dress; now coated with a great black smear. I ask you, what was she doing rubbing herself up against the sculpture?!

Some people!
I feel like selling poison ivy as Chinese lettuce. Hah!

Or Old Slugger with real slugs.
Or maybe chocolate-covered Japanese beetles. Goobisans.

One of my old roommates used to collect the droppings of his pet rabbit and put them in a bowl on the living room coffee table. People thought they were raisinettes.

Some people.

John over there in the next stand? He sells seashells. Always comes by early to get his baguettes. He loves baguettes.

I think he's an actor.
In New York City unemployed actors work in restaurants. Hereabouts, the Highway Departments likes to hire them as traffic ushers. You know, those folks at both ends of highway construction projects who talk like spies into radios and let first one direction go then the other. This one, that one, all day long.

But no simple hand wave or pointing with the arm. Nope. Round here, they're rehearsing the last scene from 'Macbeth', or re-enacting parts of 'Hero', or practicing their bit for 'American Idol'. Right there on the road!

It does help pass the time while we burn oil.
John's a little different. He likes to practice his tai chi which is based on circles. Drivers don't know which way to go.

Sally's another of the seven.
She had just begun working at the local golf course as the resident pro. Lord she was good. She was on the pro circuit for seven years and was doing great when she stepped into a gopher hole and broke her ankle. It never healed right. She had to quit.

Two weeks into the job she was giving driv-

ing instruction to a wildly inexperienced member named Sam. She was standing too close.

Sam set a wide stance, pulled back and let fly, swinging the club like a baseball bat, coming around three hundred and sixty degrees.

He hit her in the side of the head.
Fortunately he missed her temple.
Unfortunately he cut off her ear.

She likes to describe how she carried her ear to the hospital in her hand. But what she remembers most is the sound of the needle and thread through her flesh as they sewed it back on.

You can't tell, really. They did a good job
But she doesn't wear earrings anymore and she won't grow corn.

And her kids have really small ears.
Darwin was right.

Friday night down the road apiece, Tommy's Tomatoes ceased to exist.

Gone.
Great large old steel and glass greenhouses with row after row of beautiful tomato plants.

Wasted.
They heard the explosion in the next county. Every pane of glass shattered, the steel bent and blackened, raised beds, plants, stakes, and the watering system destroyed.

Smoked.
Tommy too.
Vaporized.

They say it was methane gas buildup through the watering system. Tommy closed down the vents as the weather got cooler. It built up and built up until,...KABLOOEY!

Tommy always was a man about town.
But where did that much gas come from?
An accident waiting to happen.
Or was it?

I didn't know Tommy well. But I did know that he was upset about his lease with the drilling company.

Lucky the explosion didn't touch off the chemical drums or the flowback pond at the hydrofracking padsite behind the greenhouses.

Uh-oh. Here come the cops.

To be continued...

Vincent Speranza's Iced Mexican Spiced Chocolate Cookies

1/2 cup flour
3/4 cup quality dutch-process unsweetened cocoa
3/4 tsp. ground cinnamon
1/2-3/4 tsp. cayenne
1/4 tsp. salt
1/4 tsp. freshly ground black pepper
1 cup sugar
1 1/2 tsp. vanilla extract
1 egg
12 tbsp. cold unsalted butter, cut into small pieces

1. Whisk flour, cocoa, cinnamon, cayenne, salt, and pepper together in a medium bowl and set aside.

2. Put sugar, vanilla, and egg into a large bowl and beat with an electric mixer on high speed until thick and pale, about 3 minutes. Add butter and continue to beat on high speed until smooth, about 3 minutes more. Using your fingers, work flour mixture into butter mixture until dough is just

combined.

3. Divide dough in half and roll each half into a 9" log. Wrap each log in parchment paper, twisting ends tightly to make a uniform cylinder. Freeze dough logs for at least 8 hours and as long as overnight.

4. Preheat oven to 350°. Unwrap dough and slice each log into rounds about 1/3" thick. Place rounds 1/2" apart on parchment paper-lined cookie sheets. Bake cookies until slightly puffed and tiny cracks appear on surface, about 8 minutes. Transfer cookies to a rack to let cool.

5. Sparingly decorate with royal icing.

Royal icing
1 large egg white
1 teaspoons lemon juice
1 1/2 confectioners sugar, sifted

1. In a bowl of your electric mixer combined egg white and lemon juice.
2. Mix in sifted confectioners sugar.
3. Mix at low speed until smooth.

MAKES ABOUT 4 DOZEN

“There seem to be but three ways for a nation to acquire wealth. The first is by war, as the Romans did, in plundering their conquered neighbors. This is robbery. The second by commerce, which is generally cheating. The third by agriculture, the only honest way, wherein man receives a real increase of the seed thrown into the ground, in a kind of continual miracle, wrought by the hand of God in his favor, as a reward for his innocent life and his virtuous industry.”

- from a letter written by Benjamin Franklin to a Dr. Percival in 1769

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DEADLINE FOR SUMMER ISSUE: JUNE 25

Local News
Local Events

FRANKLIN LOCAL

Local Issues
Local Concerns

WHAT'S NEW IN FRANKLIN?

By Judy Gabey

In 2009, several new interesting businesses opened here in Franklin. The **Viviana Hansen Gallery** opened its door on July 4th. As in her gallery in Delhi, Viviana sells paintings, ceramics, and jewelry made by local artists and craftsmen. There are frequent shows of individual Delaware County artists. One recently featured was Ralph McRae. Viviana also sells the antiques and furniture that decorate this open, brightly lit space.

The Viviana Hansen Gallery is located at 422 Main Street. It is open on Saturdays from 10:00 AM until 5:00 PM, and Sundays from 10:00 AM until 3:00 PM, but is also



Blue Farm

Sundays. For an appointment, call (607) 829-2990.

Brenda Said's **The Villagers Shop**, located at 357 Main Street, is an eco-friendly gift shop. This quaint little shop sells party supplies, locally produced Handsome Brook jams, soy candles, crafts, and breakfast baskets. For more information, contact Brenda at bmsaid@stny.rr.com. The in-season hours are Thursday through Saturday, 10:00 AM until 4:00 PM and 8:30 AM to 2:00 PM on Sundays.

Upstairs from Franklin Durable Goods at 438 Main Street is a new antique shop called Blue Farm. Phil Warish features authentic Delaware county antiques. There are no reproductions or Third World products. During the off-season, Blue Farm, like Franklin Durable Goods is open "by chance or by appointment."

For more information, call (607)829-5013.



Franklin Durable Goods

available for appointment by calling (607) 437-2710. The email address is info@VivianaHansen.com and the website is www.VivianaHansen.com.

L L Antiques & Decoration is a beautiful shop that sells extraordinarily fine Georgian silver and coins, Steuben glass, gothic furniture as well as local crafts. This little gem is a browser's heaven. The unique silver is worth the trip to 422 Main Street. Owners Eric Lysdahl and Lawrence Lewis are very knowledgeable and friendly. During the busy season, L L Antiques & Decorations is open from 10:00AM to 4:00PM on Saturdays and



The Villagers Shop, on Main Street in Franklin

BOTTLE STATISTICS

About 7.5 million tons of plastic are used to bottle water each year worldwide, accounting for 2.5 percent of the world's oil consumption.

Britons throw away 15 million water bottles every day.

Global bottled water consumption more than doubled from 1997 to 2005, reaching a total of 164.5 billion litres, or 25.5 litres per head of the world population.

Bottled water costs from 240 to 10,000 times as much as tap water, and is more expensive per litre than gasoline in Britain, the U.S., Canada and Australia.

Plastic water bottle production created more than 2.5 million tons of carbon dioxide in 2006.

Estimates of how long a plastic bottle takes to decompose range from 100 to 1000 years.

Source: Worldwatch Institute, TAP Campaign, Pacific Institute, PR Inside

WINDY FRANKLIN

By Brian Brock

Winds over Franklin could be generating electricity and tax dollars in the near future. Early last year, Horizon Wind Energy erected a meteorological tower on the northwest slope of Northfield Mountain at the Perout property bordering Whitbeck Road (seasonal) off Russell Road in Merrickville. Results have been promising enough that the company has begun the application process at the NYS Public Service Commission to interconnect new distributed generation units. This would permit the company to connect to the regional power grid at the existing power lines that run east-west through Franklin, thus allowing the export of power from wind turbines if they are erected. We could have wind turbines before drilling rigs.

Horizon Wind Energy of Houston, TX, owns and operates two dozen wind farms in the United States. In New York, there are the large Maple Ridge Wind Farms in Lewis County (Tug Hill Plateau) with 194 turbines (322 MW capacity) and the Madison Wind Farm in Madison County with 7 turbines (12 MW capacity). Their Danish Vesta turbines have towers over 200 feet tall and blades over 100 feet long. The Madison Wind Farm pays tens of thousands of dollars in property taxes annually.

WAR MEMORIAL

A memorial monument in honor of Nick Uzenski and all other veterans who have lost their lives at war is being planned.

The dedication of this monument is scheduled for the next Old Franklin Day, Saturday, August 28th, 2010.

A model of the site is set up in the Franklin Branch of the National Bank of Delaware County. Information sheets are available there as well.

Anyone wishing to get involved, or anyone who knows of family members who have lost their lives at war, please contact John Campbell at 607-820-5890 or johncampbell8@gmail.com.

PREVENT TOMATO BLIGHT THIS YEAR!

By Jim Mullen

Phytophthora infestans — the fungus better known as Late Potato Blight — wiped out the tomato crop of most home and commercial gardeners here and across the rest of the Northeast last year. Don't let the word "late" fool you: it can occur at any time during the growing season and it affects potatoes and tomatoes, but can also affect eggplant and peppers. Many people call it the Early Tomato Blight because that's when it happened last year, but we're talking about the same thing, with the same disastrous results.

If you don't know what the blight looks like, you did not plant tomatoes in New York State last year. After the first brown spots appear on the leaves and the stalk starts turning brown, a healthy tomato plant can look half-dead in a matter of days. There is no way to save the plant once it catches the blight.

Will this happen again this year? Is there anything you can do about it?

Yes!

The Late Blight fungus can only survive on living things. Last year's dead tomato plants cannot transmit the fungus. It cannot live on tomato stakes or cages. (Other stuff can, so you should clean them carefully.) The reason you were asked to pull up and bag your tomato plants last year is that they were only half dead and could spread the spores. Totally dead plants are not a threat.

So where does the blight come from? It comes from live plants. In a normal year it wouldn't be a worry, but the Force is strong in potatoes, Luke. Some of them, buried deep, or in a nice warm compost heap, will make it through

even our tough winters. As a result, there is always a little of the Blight around. So you should make sure you dug up all your potatoes, and don't plant any of last year's potatoes this year. Buy new ones from a source you trust.

But if you save tomato seeds, you're good to go. The blight does not live on tomato seeds. Make sure that compost pile gets turned and stays nice and hot so it will kill all the organic material in there.

Last year, three things happened that weren't normal — One, some big box stores sold scads of blight infected tomato plants. Two, due to the poor economy, more people than ever bought those tomatoes to put in their gardens. Three: "The blight grows best when daytime temps reach 70 to 80F and drop to 50 to 60F at night," says the Cornell Cooperative Extension, which was exactly our weather last June to mid-July.

So what can we do this year to grow happy, healthy tomatoes?

- Make sure no potatoes or tomatoes have survived in your compost. Grow your tomatoes from seed, or buy plants from someone local who did.
- Do not plant any potatoes you have saved. Buy new seed stock.
- Plant your tomatoes farther apart than normal. The air circulation keeps the leaves drier.
- Water tomato plants from the bottom. Soak the soil, but keep the leaves dry if you can.

Fungicides containing chlorothalonil used before the blight appears may work but they are probably unnecessary unless we get the same cool, wet weather we had last year and the same shipment of diseased plants.



n old-fashioned canoe trip

4C-CAMP: The Next Step in a Long Tradition

By Tom Briggs

Camping: a brief history

In the summer of 1861, Frederick Gunn and his wife Abigail of Washington Connecticut took their home school for boys on a two week camping trip. The students fished, trapped, boated and participated in what is now considered the first organized American recreational camp. The event was so successful that for the next eleven years, they joyfully headed for the woods for their two week camping vacation.

In 1874, the Philadelphia Chapter of the YWCA founded that organization's first camp in Asbury Park, New Jersey. Its purpose was to assist "tired young women wearing out their lives in an almost endless drudgery for wages that admit no thought of rest or recreation." This certainly conjures up the bleakness of the industrial revolution, where young women worked under oppressive conditions with dangerous machinery for less than a dollar for a 12 hour day.

Two years later, Dr. Trimble Rothrock founded the North Mountain School of Physical Culture near Wilkes-Barre, Pa. This four month summer camp was designed to take "weakly boys out into camp life in the woods...so that the pursuit of health could be combined with the practical knowledge outside academic lines."

In 1881 in Squam, New Hampshire, Camp Chocorua was founded by Ernest Balch, to serve wealthy adolescent boys. His vision was to develop "hardy, responsible, independent and resourceful youth by providing no servants, no class distinctions and no snobbery in his camp's small democratic, sharing community."

In the early 1900's, after most native Americans had been sequestered to reservations and wrenched from the land of their forefathers, it became fashionable to adopt native American culture. This was especially prevalent at summer camps where Indian names, crafts, ceremonies, and stories were adapted to camp life. Perhaps it was within this environment, and through identification with Native American culture, that young people cultivated respect, long overdue, for those displaced by their forebears.

In the summer of 1927, Extension Agent John Lennox arranged with property owner John D. Clark to use a wood-

ed area on his property to provide a two week camping experience for 4H's. In the first year, food was prepared in an old sap shed and tents were borrowed from the local armory. Thus began the longest continuously operated 4H camp in New York; Camp Shankitunk. With its 165 acres of wooded and open property skirted by the Delaware River, rustic and modern buildings, and 83 years of history, this facility is one of Delaware County's most treasured assets.

Camping today:

Summer camp has always been more than primitive sleeping accommodations, gulping down s'mores, being bitten by mosquitoes and the telling of ghost stories around campfires. For a child, summer camp often is the first time that he finds himself away from home. For teenagers, it may be the only environment that can accommodate the emotional ping pong that defines this stage in their lives. Camp life resonates with a kind of faint primordial echo from the distant past, ancient chants, fires warding off predators, and it functions as an immersion in the outdoors and all of its component parts. It removes us from the day to day that we've constructed for ourselves and unmasks some of the more pretentious qualities of our personalities. Summer camp is also a lot of fun.


Adults welcome!

Now after so many years, this experience is available to adults. On August 26th, the second annual 4C-Camp will convene at Camp Shankitunk. With the mission, "camping to create caring communities", camp staff have designed a blend of educational, civic minded and recreational activities for adults of all ages. The three-night, three-day camping experience is available to both day campers and overnight campers for a modest \$10, all meals included. Several free camperships will be available as well, to those who have limited incomes. Classes such as fly fishing, mandala art, and orienteering will be part of an expanded curriculum. Evening activities such as square dancing, a drum circle and campfires will add to the experience. Civic engagement exercises will be introduced to encourage participants to be more conscious of community building opportunities within their own locale. Partners for the event include Cornell Cooperative Extension, the Delaware County Office for the Aging, the Roxbury Arts Group and the O'Connor Foundation. Persons interested in additional information or to register may go to the website: 4c-camp.org, or call the Delaware County Office for the Aging at 746-6333.

GRAND OPENING OF RAILROAD MUSEUM

A public celebration for the grand opening of the Franklin Railroad and Community Museum will be held on Sunday, June 6th, from 12 to 4 p.m. The museum was built by the Walter R. Rich Charitable Foundation and is just off Main Street behind the Town Hall, which was the Rich family home. Here in Franklin, the late Mr. Rich began his life-long fascination with trains.

This inspired his rise to become the President and Director of Delaware Otsego Corporation and its wholly-owned subsidiary, the New York Western and Susquehanna Railway. His collection of railroadiana forms the core of the exhibits, including the newly restored official private car of New York Ontario and Western Railway.



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HEALTH BENEFITS OF RAW MILK

(excerpted from raw-milk-facts.com)

Few people are aware that clean, raw milk from grass-fed cows was actually used as a medicine in the early part of the last century. Milk straight from the udder, a sort of “stem cell” of foods, was used as medicine to treat, and frequently *cure* some serious chronic diseases. From the time of Hippocrates to until just after World War II, this “white blood” nourished and healed uncounted millions.

Clean raw milk from pastured cows is a complete and properly balanced food. You could live on it exclusively if you had to. Indeed, published accounts exist of people who have done just that. What’s in it that makes it so great?

Well, for example:
It contains *Lactobacillus casei* - beneficial bacteria.

Through the process of fermentation, several strains of bacteria naturally present or added later (*Lactobacillus*, *Leuconostoc* and *Pediococcus*, to name a few) can transform milk into an even more digestible food.

With high levels of lactic acid, numerous enzymes and increased vitamin content, ‘soured’ or fermented dairy products like yogurt and kefir (made with bacteria and yeast) provide a plethora of health benefits for the savvy people who eat them. Being acid lovers, these helpful little critters make it safely through the stomach’s acid environment to reach the intestines where they really begin to work their magic.

Down there in the pitch black, some of them make enzymes that help break proteins apart- a real benefit for people with weakened digestion whether it be from age, pharmaceutical side-effects or illness.

Other strains get to work on fats by

making lipases that chop triglycerides into useable chunks. Still others take on the milk sugar, lactose, and, using fancy sounding enzymes like beta-galactosidase, glycolase and lactic dehydrogenase make lactic acid out of it.

Having lactic acid working for you in your nether regions can be a good thing. It boosts absorption of calcium, iron and phosphorus, breaks up casein into smaller chunks and helps eliminate bad bugs.

Raw milk is a living food with remarkable self-protective properties, but here’s the kick: most foods tend to go south as they age, raw milk just keeps getting better.

EASY RAW MILK RICOTTA

“This is so easy, so quick, so simple, and it makes the best Italian cheesecake,” says local cheese artisan Linda Smith of Sherman Hill Farmstead.

Slowly heat one gallon of milk in a stainless steel pan to 180 degrees.

Remove from heat and add one quarter cup vinegar. The curds and whey should start to separate immediately, let the process continue for a couple of minutes.

Spoon the curds into a colander lined with cheesecloth and let the curds drain for ten minutes.

Makes about one and one half pounds.



The Franklin Farmers' Market 2010 will resume on Sunday May 23, Memorial Day Weekend.

We will keep the same schedule as last year - Sundays from 10-2. You'll find familiar faces from the past years and additional new vendors who already have reserved their space for the summer. We are planning some special events and entertainment. We hope to see you on Sundays at the Market.

DAIRY'S FUTURE, con't from Page 1

(HVF) is one example of farmers working together to make this happen for their community. Farm Catskills invited co-founders Patrick Manning and Dr. Sam Simon to December's annual meeting, to discuss the non-profit cooperative's success in marketing high quality milk from nine farms in the Hudson Valley, meanwhile returning a significantly higher price to the farm. A number of dairy farmers and interested community leaders were in attendance. The question on everyone's minds was "What would it take to do this here in Delaware County?"

Manning, the first speaker and a former assemblyman in Albany, got involved in the project after meeting with a dairy farmer struggling to keep his farm. Pat was so moved by the man's story that he decided to look into the issue by following the flow of milk from the farm to the store. He traveled on the collection truck and the distribution truck and spoke with everyone from store owners to customers. Manning then got together with Sam Simon, a retired orthopedic surgeon and dairy farmer, to develop a marketing plan that would give farmers \$20 per hundred pounds of milk (the price of milk fluctuated from under \$12 to, briefly, over \$20 during the past two years. It costs at least

\$16 per hundred pounds to produce milk, by most estimates). Pat and Sam proposed a non-profit cooperative that would sell high quality fresh milk.

At the meeting, Dr. Simon explained what sets HVF milk apart from the milk found in stores and schools. Most milk today is ultra-pasteurized, to give it an extremely long shelf life. Instead, Hudson Valley Fresh farmers focus on producing extremely high quality milk from the start, better tasting milk that doesn't require ultra-pasteurization. High quality milk is measured in terms of lower somatic cell and bacteria counts. HVF requires its farmers produce milk with significantly lower bacteria counts than typically required by processors (for both conventional and organic milk). The milk is pasteurized at a lower temperature, and tastes delicious! Participating farmers do not treat their animals with the Rbst hormone, and they welcome visitors to their farm, to guarantee transparency in how the milk is produced and the animals treated.

Hudson Valley Fresh was launched with seed money from Dr. Simon and its member dairy farms, as well as some grant support. They started very small and local, distributing milk to the stores in their communities. In their first week of operation, they sold 400

lbs of milk to six locally owned stores. This increased to 12,000 lbs a week to 70 stores within a year and a half. Today, nine farms participate, the milk is processed at a facility in Kingston, and HVF has expanded distribution throughout the Hudson Valley and into New York City. They have just passed the \$1 million sales mark.

After this inspiring talk, the crowd broke for a potluck lunch. A number of dairy farmers sat with Dr. Simon and Pat Manning to discuss what it would take to launch a similar effort here in Delaware County.

The group identified some significant barriers, including (1) the lack of a processing facility that could keep certain farmers' milk separate in order to process it under a new label; (2) the lack of a champion like Dr. Sam with the time and resources to devote to such an effort, and (3) the fact that Delaware County farmers want to work together, not in competition, with groups like Hudson Valley Fresh. The group also discussed the sheer volume of milk that would have to be sold in order to sustain even a few farms – sales of about 2,400 gallons each day to use the milk from just five family scale dairy farms with 75 cows each. The group discussed other products that might return more money to the farmer, including cheeses and yogurt, which are more shelf stable

than fluid milk. These could be marketed in conjunction with, rather than in competition with Hudson Valley Fresh farmers.

These people interested in creating a viable future for Delaware County's dairy farms tasted Hudson Valley Fresh milk, and compared it to the milk in the school cafeteria where the meeting was held. Dr. Simon noted that schools are able to pay very little for milk, and are probably buying much lower-quality, ultra pasteurized milk for the students. A student who part of the discussion tasted the two milks side by side, and asked: "How do I get this kind of good milk in my school?"

Farm Catskills wants to help find local solutions for area family dairy farms and consumers who want better quality food, whether it be fluid milk, cheese, or other dairy products. The non-profit organization's mission is to strengthen sustainable communities in our working landscape, which means that we need viable, productive farms on the land. The organization welcomes new members, ideas, and all efforts to get involved in a new future for dairy in the region.

Any Kenyon is President of Farm Catskills, and a farmer and community development consultant

MOO JUICE, continued from Page 1

As Robinson explains, “The milk you buy at the supermarket was picked up from the dairy, trucked to New Jersey, processed in a plant, packaged, then sent back on another truck to the store. A day on the truck down, one day at the plant, maybe a day in a warehouse, another day on a truck back to your local market and then a day waiting for the market to put it out on the shelf. That’s if everything goes right. It could take even longer. Or you could get it from me right after I finish milking.”

While some people think unpasteurized milk is not safe, others think it is a magic elixir that can cure a host of maladies. And it tastes better, to boot.

Robinson says, “Every dairy farmer I know drinks his own product and so do their families. I’ve never heard of any of them getting sick.” He agrees with his customers who believe that Ag and Markets is a little behind the times, making the tiny percentage of New York farms selling raw milk post a sign at the point of sale that reads: “Notice: Raw milk sold here. Raw milk does not provide the protection of pasteurization.”

In a day and age where recalls of millions of tons of hamburger meat are common, where mass marketed spinach kills people, where millions of factory processed chickens, tons of peanut butter and even Girl Scout Cookies get recalled, it’s easy to make the case that raw milk from a local dairy is demonstrably as safe as anything sold in a supermarket; maybe more so. How many hands touched that carton of milk before you put it in the gro-

cery cart where some diapered baby just sat while Mom shopped? Comparing a modern dairy operation to those of Dickens’ London is like comparing Pacman to Wii: it’s not the same thing at all. Besides, customers can easily pasteurize milk at home - all you need is a pan, heat and a thermometer.

“A lot of people grew up on raw milk, and they like the flavor.”

None the less, Robinson plans to offer a pasteurized version of his milk, which will allow him



deliver it and also to sell it in local grocery stores. But he makes it clear that pasteurization is not done primarily to protect the consumer, but to make milk last longer on a grocery store shelf. Raw milk advocates say that pasteurization changes the product without adding any benefit.

Unlike in homogenized milk, raw milk’s cream rises to the top, a wonderful, natural thing to see every morning when you open the fridge. Cream’s large fat droplets make it rise. During homogenization, the cream is forced through a screen which breaks up the droplets into smaller bits that will no longer rise to the top. How that benefits the consumer is unclear. While a “better safe than sorry” case might be made for pasteurization, the case for homogenizing milk is non-existent.

Milk may be purchased at the Moo Juice Farm milk house on the Otego Road from 7am to 10am and 5pm to 7 pm daily.

THE GARDEN GATE

By Penelope R. King

HOUSEPLANTS FOR THE BLACK THUMB

Nobody in my family cared much about houseplants when I was a kid. Maybe we had one straggly looking houseplant sitting on a windowsill in the kitchen, limping along. I never thought about it.

My father used to grumble about paving the yard with concrete so he wouldn’t have to mow the lawn. I can’t remember my mother ever talking about plants. They did like garden-grown tomatoes, corn and asparagus. Sometimes, they had a vegetable garden, and we used to go to an abandoned asparagus farm and harvest spears, the only time I can recall plants causing a gleam in my parent’s eyes.

So how did I get interested? When I was in my twenties, I used to say I had a “black thumb” because I couldn’t even keep my poor old Philodendron alive. It was my only houseplant, and its name was one of the very few botanical names I knew at the time. It bravely limped along but finally, I killed it from neglect, and I am still ashamed about this. Philodendrons can take an incredible amount of abuse before they show any sign of suffering, but I just didn’t notice it.

My plant-loving dawn rose while I was living in South Carolina. Some friends asked me to care for their houseplants over the summer while they were away. I warned them about my “black thumb.” They assured me that the care was easy: I just had to pay attention to them. So I put them out on my screened-in porch... and then I fell in love. I have no idea why. Maybe it was the way I arrayed them in a semi-circle or the way they seemed to greet me each morning. I got into the habit of talking to them, and rearranging them so they’d look their best. Finally I began buying my own plants to keep them company, and add other textures to the mix. I was hooked.

I began with another Philodendron. I’d figured out that the only real personality trait a plant person needs is *to notice them*. If you can do that, you can have plants. The more you are willing to pay attention, the more you can have and keep healthy.

If you are now considering having some plants inside your home, here are a few that will remain vigorous with a minimum of care. If you get hooked, there are plenty of others which take a bit more knowledge and time.

What about that old **Philodendron**? Well, there are many varieties of this plant. Some have huge leaves and are only suitable for very large locations. For begin-

ners, I recommend the **Heartleaf Philodendron** (*P. scandens*). It is a climber, so it makes a good hanging plant. You can find it in supermarkets, florists or nurseries. It prefers bright filtered light, but will survive in low light, though the stems will elongate and your plant will become scraggly fairly soon. Pinching back the rapidly growing tips (just past a leaf) will keep your plant bushier in any light.

Water moderately, letting the top 1/2 inch of soil dry out between waterings. During their mid-winter rest period, water only enough to keep the entire mixture from drying out. Fertilize with a commercial, water-soluble fertilizer, every two weeks during the growing season. It may sound like a lot of work, but all this will take you about 1 minute a week.

Most **Cacti** are also easy and willing, requiring only a sunny window and occasional watering to be happy for a long time. I have kept a dish of three kinds of cactus on my windowsill for over 9 years, with almost no care. They are very forgiving.

Or how about an **Aspidistra** (also known as “cast-iron” plant)? As with other low-light, low-maintenance plants, it doesn’t flower. It has tall, leathery, dark green and lance-shaped foliage growing up and curling outward. It thrives in medium light (a north window or three feet from an east or west window), but can tolerate a dark corner for a long time. It can take warm or cold rooms. Victorians used them to decorate their under-heated vestibules. Water after 2/3 of the soil has dried out. If you find brown marks on the leaves, you are watering too much. How do you tell? I do it by picking up the pot. I water it and pick it up to heft its weight. If it feels light, I water. Not very scientific, but it works! Feed every two weeks from spring through early fall. If you fail with this one, get some silk or plastic plants; you clearly couldn’t care less!

Sansevierias are also cast-iron plants. The best known is **Snake Plant**, but there are many others. I think they are ugly, but you sure can’t kill ‘em! Low light, forgetting to water, keeping them in the same pot for years, they don’t seem to mind much. Fortunately, there are lots of easy plants to choose from, so I don’t feel guilty about not liking this one type.

So, if you think you have a ‘black thumb,’ try one of these easy care plants. Pay enough attention to it to equal about 10 minutes a year, and you are in business. May you be bitten by the plant bug, for the return riches are life-long.

Penelope R. King has been gardening professionally in our area for over thirty years, using organic methods.

Some interesting facts about milk:

- According to the USDA, the average American consumes less than 24 gallons of fluid milk per year. This is significantly less than bottled water or soda consumption.
- Per capita consumption of cheese is approximately 30 pounds per person each year. More than half of this is in commercially manufactured and prepared foods (like pizza cheese and fast food sandwiches).
- Altogether, Americans consume approximately 582 pounds of “milk equivalents” per person annually.
- An average dairy cow produces roughly 20,000 pounds of milk each year!

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BAKING SODA, the Serial...

Household Hints for going GREEN with BAKING SODA

From Ellen Sokolow, channelling Harry Godwin of The Farm, Summertown, TN

First, a bit of history from Wikipedia:
The [ancient Egyptians](#) used natural deposits of [natron](#), a mixture consisting mostly of [sodium carbonate](#) decahydrate and sodium bicarbonate. The natron was used as a cleansing agent like [soap](#).

In 1791, a French chemist, [Nicolas Leblanc](#), produced [sodium carbonate](#), also known as [soda ash](#). In 1846, two New York bakers, John Dwight and Austin Church, established the first factory to develop baking soda from sodium carbonate and [carbon dioxide](#).

Sodium bicarbonate or sodium hydrogen carbonate is the [chemical compound](#) with the formula NaHCO₃. Sodium bicarbonate is a white solid that is [crystalline](#) but often appears as a fine powder. It has a slightly salty, [alkaline](#) taste resembling that of washing soda ([sodium carbonate](#)). It is a component of the mineral [natron](#) and is found dissolved in many [mineral springs](#). The natural mineral form is known as [nahcolite](#). It is found in its dissolved form in [bile](#), where it serves to neutralize the acidity of the [hydrochloric acid](#) produced by the stomach, and is excreted into the duodenum of the small intestine via the bile duct. It is also produced artificially.

Since it has long been known and is widely used, the [salt](#) has many related names such as baking soda, bread soda, cooking soda, bicarbonate of soda. Colloquially, its name is shortened to sodium bicarb, bicarb soda, or simply bicarb. The word saleratus, from [Latin](#) *sal æratus*, meaning “aerated [salt](#),” was widely used in the 19th century for both sodium bicarbonate and [potassium bicarbonate](#). The term has now fallen out of common usage.

Second, about its mining:
Naturally occurring deposits of nahcolite (NaHCO₃) are found in the [Eocene](#)-age (55.8 ± 0.2 - 33.9 ± 0.1 Ma) [Green River Formation](#), [Piceance Basin](#) in [Colorado](#). Nahcolite was deposited as beds during periods of high evaporation in the basin. It is commercially mined using in-situ leach techniques involving dissolution of the nahcolite by heated water which is pumped through the nahcolite beds and reconstituted through a natural cooling crystallization process.

Uses (the best part):
Bicarbonate of soda or baking soda

has many different uses in the household. Although much more expensive products have been developed over the years to do the same jobs, baking soda can work for you just as well, if not better. Use it in the following ways:

1. To make your own baking powder, stir and sift together 2 parts of Cream of Tartar to 1 part baking soda and 1 part cornstarch.
 2. Be sure to keep an extra box of baking soda by your stove in case of grease or electrical fire. Scatter the powder by the handful to safely put it out.
 3. Keep containers of baking soda in your garage and in your car to put out fires. It won't damage anything it touches.
 4. Baking soda will also put out fires in clothing, fuel, wood, upholstery and rugs.
 5. Clean vegetables and fruit with baking soda. Sprinkle in water, soak and rise the produce.
 6. Wash garbage cans with baking soda.
 7. Soak/wash diapers with baking soda.
 8. Oil and grease - stained clothing washes out better with soda added to the washing water.
 9. Clean your fridge and freezer with dry soda sprinkled on a damp cloth. Rinse with clear water.
 10. Deodorize your fridge and freezer by putting in an open container of baking soda to absorb odors. Stir and turn over the soda from time to time. Replace every 2 months.
 11. Soda absorbs kitty litter odors. Cover the bottom of the kitty box with 1 part soda; then add a layer of 3 parts kitty litter on top.
 12. Always add 1/2 cup soda to your washing machine load.
 13. Clean combs and brushes in a soda solution.
 14. Wash food and drink containers with soda and water.
 15. Wash marble-topped furniture with a solution of 3 tablespoons of soda in 1 quart of warm water. Let stand awhile, then rinse.
 16. Clean formica counter tops with baking soda on a damp sponge.
 17. Wash out thermos bottles and cooling containers with soda and water to get rid of stale smells.
 18. To remove stubborn stains from marble, formica or plastic surfaces, scour with a paste of soda and water.
- There are 42 great, green ideas yet to be revealed. Check on line at: [thefarm.org/charaties/i4at/lib2/60soda.htm](#)

Or...tune in next issue!

WALTON COMMUNITY GARDEN APPLICATION FORM

Name:

Address:

Phone number: (day) (evening)

e-mail address:

Size of plot (circle one) 10 x 20 20 x 20

Check all that apply:

_____ I would like to be on the Walton Community Garden steering committee.

_____ I had a plot in the community garden last year.

_____ I am a beginning gardener.

_____ I am familiar with organic growing practices.

_____ I would like to garden next to a friend.
Friend's name:

_____ I am a senior citizen.

_____ I am an experienced gardener.

_____ I'd be willing to help with a children's plot.

_____ I would lik to present a Saturday Summer Workshop at the garden site on the following topic(s):

_____ I have read and agree to the Walton Community Garden Guidelines.

Please read and sign liability waiver below:

I understand that neither the garden group nor owners of the land are responsible for my actions. I THEREFORE AGREE TO HOLD HARMLESS THE GARDEN GROUP AND OWNERS OF THE LAND FOR ANY LIABILITY, DAMAGE, LOSS OR CLAIM THAT OCCURS IN CONNECTION WITH USE OF THE GARDEN BY ME OR ANY OF MY GUESTS.

(sign your name on line above)

IN FRANKLIN:

To have your event listed, contact Brian Brock at [thenewfranklinregister@gmail.com](#)

APRIL

1st, Thurs.	APRIL FOOL'S DAY		7:00	Franklin Village Board	Town Garage
	5to8 First Thursday Soup Dinner, Donation,	St. Paul's Episcopal	13th, Tues.	7:00 Treadwell Community Improvement Club	
	7:30 Franklin Planning Board	Town Garage		7:30 Washington Reading Circle	
4th, Sun.	EASTER		14th, Wed.	7:00 Doodlebug Club	Ogden's
	7:00 Franklin Explorers			8:00 Treadwell Emergency Squad	Treadwell Firehouse
5th, Mon.	7:00 Franklin Fire Department	Franklin Firehouse	15th, Thurs.	6:00 Ouleout Valley Historical Society	Railroad Museum
	8:00 Treadwell Fire Department	Treadwell Firehouse	17th, Sat.	8-9 Angle Food Orders, Pick-Up	Bible Community Church
6th, Tues.	4:00 Friends of Franklin Free Library	Franklin Free Library	19th, Mon.	7:00 Franklin Emergency Squad	Franklin Firehouse
	7:30 Town Board	Town Garage		7:00 Franklin Improvement Society	Village Hall
	7:30 Recreation Committee	Village Hall	20th, Tues.	3:15 We the People: US Constitution	Franklin Free Library
7th, Wed.	7:30 Treadwell Explorers		21st, Wed.	7:00 Franklin Local	
8th, Thurs.	6:00 Town Court	Town Hall	22nd, Thurs.	EARTH DAY	
	7:00 Word Thursday, \$3	Bright Hill		6:00 Town Court	Town Hall
9th, Fri.	10-3 Equipment Auction	Catskill Tractor		7:00 Word Thursday, \$3	Bright Hill
	2:15 Four County Cybermobile	Treadwell	23rd, Fri.	4-7 Roast Beef Dinner, Rotary \$8.5/\$4	Franklin Central School
	7:00 High School Musical Review	Franklin Central School	25th, Sun.	11:00 Daffodil Jazz Brunch, Catskill Hospice, \$50	Morgan's
10th, Sat.	7:00 High School Musical Review	Franklin Central School	26th, Mon.	6:00 Ouleout Valley American Legion	Post 1689
11th, Sun.	8-12 Pancake Breakfast, Donation	Franklin Firehouse		7:30 Washington Reading Circle	
	3-5 Reception: Within One Mile:Photos, B. Onasch	Bright Hill	27th, Tues.	7:30 Treadwell Fire Department Auxiliary	Treadwell Firehouse
12th, Mon.	Angle Food Orders Due,	Bible Community Church	28th, Wed.	6:00 Greater Franklin Chamber of Commerce	Dawn's Deli
				7:30 Board of Education	Franklin Central School
			30th, Fri.	ARBOR DAY	

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WALTON COMMUNITY GARDEN GUIDELINES

- I will participate in spring and fall cleanups
- I will plant my plot by June 1 and keep it planted all season.
- I will keep my plot clean and help maintain common areas, paths and future fence lines.
- I will conserve water.
- I will not add chemical inputs (fertilizers, pesticides, etc.).
- I will prepare my plot for winter by November 30th.
- I will pick only my own crops unless given permission by other gardeners.
- I agree to volunteer a few hours during the growing season toward community garden efforts.
- I will not bring pets in the garden.
- I will plant tall crops (corn, sunflowers, pole beans) where they will not shade other plots.

I will agree to the following:

- Children must be supervised in the garden.
- All trash I bring in goes out with me.
- No drugs or alcohol at garden site.

See application form at left (Pg. 14)

Completed applications can be sent to:

Rebecca Morgan
61 Conklin Road
Walton, NY 13856

RECENT REAL PROPERTY SALES IN THE TOWN OF FRANKLIN:

DATE	ADDRESS	ACRES	CLASSIFICATION	ASSESS	PRICE	SELLER	BUYER
8/25/09	Tara Lane	41.1	Rural Vacant, >10 ac	\$19,000	\$25,000	Magdy Okelly	Patrick Lavery
9/03/09	444 Main St	0.05	Att. Row Building	45,000	25,000	Josh Prottas	Gary Cassinelli
9/03/09	450 Main St	0.03	Att. Row Building	34,000	123,000	Josh Prottas	Gary Cassinelli
9/11/09	Freer Hollow Rd	5.16	Rural Vacant, <10 ac	26,000	25,000	John O'Neill	Douglas R. Balduini
9/16/09	10145 State Hwy 357	6.77	1 Family Residence	178,000	155,000	Stacie M. Lease	A. M. Hugenschmidt
10/22/09	Freer Hollow Rd	7.46	Rural Vacant, <10 ac	15,000	25,000	Gordon L. Waite	Todd A. Holley
10/30/09	100 Franklin Heights Rd	1.06	1 Family Residence	77,000	165,000	Elizabeth T. Hodge	John F. Curran
11/06/09	Snake Hill Rd	12	Rural Vacant, <10 ac	14,000	30,000	John G. Santagata	Robert M. Conway
11/13/09	3204 Freer Hollow Rd	23.88	1 Family Residence	135,000	160,000	William Kiriluk	Stephen J. Rosalbo
11/13/09	County Hgwy 21	62.62	Rural Vacant, >10 ac	56,000	110,000	Stephen J. Rosalbo	Daniel F. Dunbar
12/04/09	2731East Hand. Bk. Rd	3.3	1 Family Residence	77,000	90,000	Phyllis Colando	Glenn Schmidt III
12/04/09	1562 Heathen Hill Rd	18	1 Family Residence	110,000	185,000	Wade White	Ann Carole Dennis
12/07/09	2927 State Hgwy 28	1	1 Family Residence	60,000	49,990	Robert J. Swantak	Angela N. Ross
1/08/10	6917 County Hgwy 16	1.6	1 Family Residence	85,000	128,500	Allen H. Greene	Kathleen L. Harrison



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